

## **Allergy-friendly chocolate cake**

**TIP – This recipe is dairy-free, egg-free and peanut-free.**

### **Ingredients**

1½ cups unsifted plain flour  
1 cup raw sugar  
1/3 cup cocoa powder  
1 teaspoon bicarbonate soda  
½ teaspoon salt  
1 teaspoon vanilla essence  
1 tablespoon cider vinegar  
½ cup vegetable oil  
1 cup water



### **Directions**

Preheat oven to 190°C. Grease 20cm cake tin.

In mixing bowl combine flour, sugar, cocoa, bicarbonate soda and salt. Make a well in centre of mixture and add vanilla, vinegar and oil. Then gradually stir in water and continue stirring until thoroughly mixed, but do not over mix.

Pour batter into cake tin and bake uncovered for 35-40 minutes or until toothpick inserted into centre of cake comes out clean. Do not over bake.

Cool in tin on wire rack for 10 minutes then transfer cake from tin to wire rack to cool completely.

## **My Nana's Traditional Spanish Tea Cake**

### **Ingredients**

1 cup light olive oil (light in flavour)  
1 cup castor sugar  
1 ½ cups self raising flour  
4 eggs  
Cinnamon sugar

### **Directions**

Preheat oven to 170°C.

Put oil and sugar in a mixing bowl and beat with electric beaters until sugar is dissolved.

Add eggs one by one until well combined. Stir in flour with wooden spoon or spatula and combine well.

Pour into greased round cake tin or ring pan. Bake for 45 minutes.

Leave in tin for five minutes before turning out onto a rack to cool.

Sprinkle with cinnamon sugar to taste.

Variation - Add the grated rind of one lemon or one orange to the mixture after adding the eggs.